

DEPARTMENT OF HEALTH AND HUMAN SERVICES
CENTERS FOR MEDICARE & MEDICAID SERVICESPRINTED: 05/01/2012
FORM APPROVED
OMB NO. 0938-0391

b7C 6/15/12

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 445114	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____		(X3) DATE SURVEY COMPLETED C 05/01/2012
NAME OF PROVIDER OR SUPPLIER BRAKEBILL NURSING HOME INC.			STREET ADDRESS, CITY, STATE, ZIP CODE 5837 LYONS VIEW PIKE KNOXVILLE, TN 37919		
(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFICIENCIES (EACH DEFICIENCY MUST BE PRECEDED BY FULL REGULATORY OR LSC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIATE DEFICIENCY)	(X5) COMPLETION DATE	
F 364 SS=D	<p>483.35(d)(1)-(2) NUTRITIVE VALUE/APPEAR, PALATABLE/PREFER TEMP</p> <p>Each resident receives and the facility provides food prepared by methods that conserve nutritive value, flavor, and appearance; and food that is palatable, attractive, and at the proper temperature.</p> <p>This REQUIREMENT is not met as evidenced by: Based on observation and interview, the facility failed to serve food at the proper temperature for one (#6) of six residents observed.</p> <p>The findings included:</p> <p>Observation on April 30, 2012, at 12:20 p.m., in the dietary department, with the Dietary Manager, revealed a test tray was requested, prepared, and placed on the food cart for the yellow hall.</p> <p>Observation on April 30, 2012, at 12:27 p.m., revealed the tray cart was delivered to the yellow hall.</p> <p>Observation on April 30, 2012, at 12:35 p.m., with the Dietary Manager, on the yellow hall, revealed one CNA on the yellow hall delivered the first tray to a resident's room. (8 minutes later) Continued observation with the Dietary Manager at 12:40 p.m., revealed a second CNA came to the yellow hall to assist in passing the meal trays. Continued observation with the Dietary Manager at 12:44 p.m., revealed a third CNA assisted with passing the meal trays on the yellow hall.</p> <p>Observation on April 30, 2012, at 12:57 p.m., with</p>	F 364	<p>What corrective action(s) will be accomplished for those residents found to have been affected by the deficient practice: Dietary will notify a nursing staff member immediately upon arrival of food carts, then nursing will announce over the intercom that the food trays have been delivered. Cart delivery will be spaced in increments of 20 minutes to give nursing staff time to deliver all trays from one cart before another cart is delivered. All nursing staff have been inserviced on timely tray delivery. Tray service will be completed within 20 minutes of food cart delivery, and if food temperature is not to residents desire staff will reheat meal using microwave.</p>	5/21/12	

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE

TITLE

(X6) DATE

Norma Lindsay Administrator

5/17/12

Any deficiency statement ending with an asterisk (*) denotes a deficiency which the institution may be excused from correcting providing it is determined that other safeguards provide sufficient protection to the patients. (See instructions.) Except for nursing homes, the findings stated above are disclosable 90 days following the date of survey whether or not a plan of correction is provided. For nursing homes, the above findings and plans of correction are disclosable 14 days following the date these documents are made available to the facility. If deficiencies are cited, an approved plan of correction is requisite to continued program participation.

MAY 07 2012

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F 364	<p>Continued From page 1</p> <p>the Dietary Manager, confirmed nineteen trays had been delivered with one feeder tray left on the cart (30 minutes from the time the meal cart was delivered to the hall).</p> <p>Continued observation at this time with the Dietary Manager confirmed the temperature of the pinto beans was 123.3 degrees, steamed cabbage was 93.7degrees, and the hot dog was 90.9 degrees (required temperature 135 degrees or above).</p> <p>Interview with Resident #6, on April 30, 2012, at 9:40 a.m., in the resident's room, confirmed the staff reheat the resident's food when it's cold, but it's cold all meals.</p> <p>Interview on April 30, 2012, at 1:00 p.m., with the Dietary Manager, on the yellow hall, confirmed the meal trays are to be passed out within twenty minutes from the time the tray cart is delivered to the floor.</p> <p>Interview on April 30, 2012, at 1:20 p.m., with the Registered Dietician, on the yellow hall, confirmed the first tray is to be delivered within 3-5 minutes when the tray cart is delivered to the hall.</p>	F 364	<p>How you will identify other residents having the potential to be affected by the same deficient practice and what corrective action will be taken:</p> <p>All residents have potential to be affected by the same deficient practice. The following actions have been put into place:</p> <p>Dietary will notify a nursing staff member immediately upon arrival of food carts, then nursing will announce over the intercom that the food trays have been delivered. Cart delivery will be spaced in increments of 20 minutes to give nursing staff time to remove all trays from one cart before another cart is delivered. All nursing staff have been inserviced on timely tray delivery. Tray removal will be completed within 20 minutes of food cart delivery, and if temperature is not to residents desire staff will reheat meal using microwave.</p>		5/2/12

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